

Zweigelt 2023



Zweigelt is Austria's most widely-cultivated red varietal, and is also widespread in the tiny red wine island of Schrottenthal. Propagated from the Blaufraenkisch and St. Laurent types, and like the Gruener Veltliner an Austrian speciality, this classic Wine Quarter red wine is perfectly at home in our sandy loess soil. Our local wine from Zweigelt.

Slightly reductive nose of ripe sour cherries and bitter chocolate, elegant and fruity, fine spice with lots of structure and stimulating acidity, delicate, elegant roasted aromas on the finish.

- Can be recommended as the ideal accompaniment for a wide variety of dishes ranging from dry-cured ham and beef tongue to wild duck or veal.

100% Zweigelt, Austrian quality wine, dry

Handpicked beginning of October, destemmed and pressed

20.5° KMW (Klosterneuburg most value), 18 days of fermentation (2x daily round pumping), 50% maturation in used barrique barrels (3rd - 5th filling) and 50% in clay amphorae, screw top

Alcohol: 13.0% by vol.

Acidity: 5.4 g/l

Residual sugar: 1.0 g/l